

# Weekly menu


18.2.2019 - 22.2.2019

Date	18.2.2019	19.2.2019	20.2.2019	21.2.2019	22.2.2019
<b>Tagessuppe</b>	Onion soup   Crouton	Potato leek soup	Poultry broth   Strips of vegetable	Queen´s soup	Cauliflower cream soup
<b>Cut &amp; Gerne (included 3 side dishes)</b>	Turkey leg   Jus	Rissoles   Mashed carrots	Pork chop   Mustard jus	Strips of beef   Hungarian style	Atlantik halibut   Parsley coated   Tomato sauce
<b>Quer Beet</b>	Lemon polenta   Mushroom ragout	Poppy seed noodles   Prunes chutney   Vanilla sauce	Tarte flambée   Tyrolean bacon   Pumpkin   Goat cheese	Styrian Apfelhändel   Poulard   Savoy cabbage	Baked potato   Herb quark
<b>Mediterran</b>	Cappelletti   Taleggio   Arrabbiata	Fusilli   Strips of chicken   Hazelnut	Courgette   Fried   Carrot   Coriander dip	Stuffed Ravioli   Vegetable   Tomato dip	Chickpea rissole   Flavored carrots   Dip
<b>Imbiss</b>	Vegetable stew   Bockwurst	Burger   Smoked tofu   Pineapple   Sweet potato fries	Red lentil soup   Dried tomato	Pizza   Diavolo	Half chicken   Jus
<b>Wok 2.0</b>	Beef curry   Massaman   Jasmin rice	Bibimbap   Pork   Red cabbage   Raddish		Pasta   Fried   Bean sprouts   Teriyaki sauce	Pho   Vietnamese Noodle soup   Meat balls
<b>Tagesspezial 1</b>	Pork steak   Pepper cream sauce	Kale   Kasseler (cured pork chop)	Spaghetti   Bolognese	Pea stew   Debrecener   Malt bread roll	Shell pasta   Salsiccia sauce

You will find all the information about the food additives, allergens and nutritional values on the notice board or our homepage [www.ergo-gourmet.de](http://www.ergo-gourmet.de)  
 External guests will pay a surcharge of 95 % to the advertising rate.  
 Our offer is subject to alterations.

 = Vegetarian

 = Vegan

 = Low Carb

**ERGO**

**ERGO Gourmet**  
Wir bereiten Genussmomente.